



FEATURES:

- 40 racks / 160 covers per hour.
- Economical to operate. Uses only 1.7 gallons of water per cycle.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to be easily removed for cleaning.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Large 27" high door opening accommodates larger items and utensils.
- Integrated scrap tray prevents food soil from entering drain system.



Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



Unique pull-pin design allows wash arms to be easily removed for cleaning.



Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.



Built-in Poly Pro™ scrap accumulator.



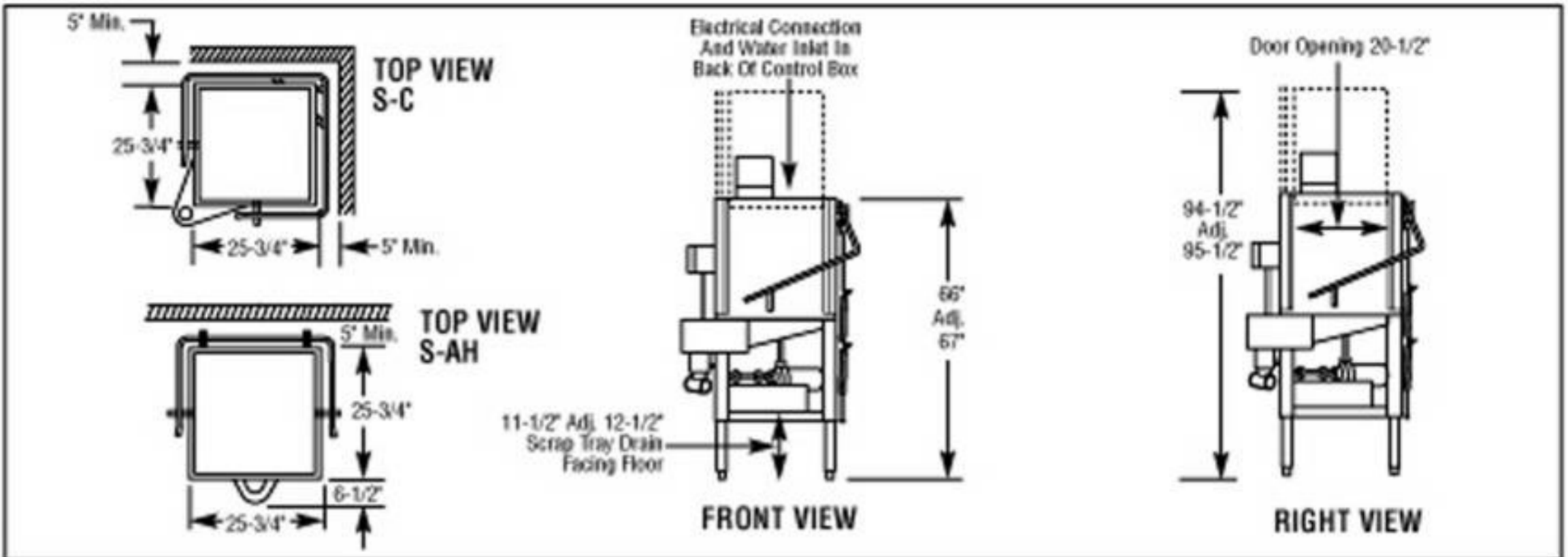
Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.



Bowl option available for capsule dispensed products.



WARNING: Plumbing connections need to be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL S	USA	METRIC		USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP	1	1
RACKS PER HOUR (NSF RATED)	40	40	DIMENSIONS		
OPERATING CYCLE			DEPTH	25-3/4"	(65.4cm)
WASH TIME-SEC	45	45	WIDTH	25-3/4"	(65.4cm)
RINSE TIME-SEC	30	30	HEIGHT	66"-67"	(168-170cm)
DWELL TIME-SEC	15	15	STANDARD TABLE HEIGHT	34"	(86cm)
TOTAL CYCLE TIME	90	90	MAXIMUM CLEARANCE FOR DISHES	27"	(68.5cm)
WASH TANK CAPACITY	1.7 GAL.	(6.43 L)	DRAIN CONNECTION (OFF FLOOR)	11-1/2" - 12-1/2"	(29.2cm - 31.7cm)
PUMP CAPACITY	68 GPM	(257 LPM)	STANDARD DISHRACK DIMENSIONS	1	1
OPERATING TEMPERATURE				19-3/4"X19-3/4"	(50X50cm)
REQUIRED	120°F	(49°C)	ELECTRICAL RATING	VOLTS	AMPS
RECOMMENDED	140°F	(50°C)		115	16
WATER CONSUMPTION			SHIPPING WEIGHT APPROXIMATE	285#	(133.8kg)
PER RACK	1.7 GAL.	(6.43 L)			
PER HOUR	56 GPH	(212 LPH)			
WATER REQUIREMENTS					
WATER INLET	3/4"	-			
DRAIN-L.P.S.	2"	-			

Summary Specifications: Model S

CMA Energy Mizer model S low temperature, chemical sanitizing commercial dishwasher meets NSF, CSA and UL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model S is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4" x 19-3/4" racks and accommodates oversized plates and utensils with a 27" high door clearance. Unit comes standard with upper and lower stainless steel wash arms. The model S incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

Available Models

- S-AH Straight
- S-C Corner

Available Options

- Solid/Powder Dual Bowl Dispenser
- CMA Temp-Sure™ (Self contained 12kW heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative cycle times
- Alternative electrical available for export